

## AMENDMENTS TO THE CLAIMS

The claims in this listing will replace all prior versions, and listings, of claims in the application.

### Claim Listing:

Claim 1 (currently amended): A method for preparing lactic acid fermented solution of mushroom comprising ~~the steps of:~~

(a) preparing a mushroom ingredients-containing medium by homogenizing a medium mixture comprising from about 0.1-10% by weight of mushroom ingredients from fruit bodied or mycelia of mushroom, 1-50% by weight of defatted milk, 0.1-20% by weight of sugar and the balance of purified water, heat-treating the homogenized medium mixture at a temperature ranging 75-110°C for 15-40 minutes, and cooling the heat-treated medium mixture to a temperature ranging 35-40°C;

(b) inoculating lactic acid strain bacteria onto the mushroom ingredients-containing medium;

(c) culturing the strain-inoculated medium; and

(d) aging the cultured medium.

Claims 2-5 (canceled)

Claim 6 (currently amended): The method according to claim ~~[[2]]~~ 1, wherein the medium mixture ~~in step ii)~~ (a) consists of 0.1-10% by weight of mushroom ingredients, 1-20% by weight of defatted milk, 0.1-20% by weight of sugar and the balance of purified water.

Claim 7 (currently amended): The method according to claim 1, wherein the strain ~~in step~~ (b) is inoculated in an amount of 1-10% by weight of ~~lactic acid bacteria in cold storage~~

stored or heat-treated lactic acid bacteria, based on the total weight of said mushroom ingredients-containing medium.

Claim 8 (original): The method according to claim 7, wherein the strain to be inoculated is *Lactobacillus bulgaricus*.

Claim 9 (original): The method according to claim 7, wherein the strain is heat-treated lactic acid bacteria.

Claim 10 (currently amended): The method according to claim 9, wherein the heat-treatment is carried out by placing a cold-stored strain in an incubator and incubating the strain ~~at a~~ at a temperature ranging from 25-40°C.

Claim 11 (original): The method according to claim 1, wherein the culturing is carried out within the range of 35-40°C for 3-20 hours.

Claim 12 (original): The method according to claim 11, wherein the culturing is carried out for 3-6 hours.

Claim 13 (currently amended): The method according to claim 1, wherein the aging is carried out at a temperature ~~ranging from~~ 3-5°C for 10-20 hours.

Claims 14-18 (canceled)

Claim 19 (new): The method according to claim 1, wherein the mushroom ingredients are obtained from at least one mushroom selected from the group consisting of *Agaricus blazei*, *Ganoderma lucidum*, *Grifola frondosa*, *Elfbingia applanata*, *Pleurotus osteratus*, *Agaricus bisporus*, *Flammulina velutipes*, *Lentinus edodes* and *Cratichneumon spp.*

Claim 20 (new): A method for preparing lactic acid fermented solution of mushroom comprising:

(a) preparing a mushroom ingredients-containing medium comprising the sub-steps of:

(i) obtaining mushroom ingredients from fruit bodies of mycelia of at least one mushroom selected from the group consisting of *Agaricus blazei*, *Ganderma lucidum*, *Grifola frondosa*, *Elfbingia applanata*, *Pleurotus osteratus*, *Agaricus bisporus*, *Flammulina velutipes*, *Lentinus edodes* and *Crdyceps spp.* by grinding or extracting;

(ii) preparing a medium mixture including the mushroom ingredients;

(iii) heat-treating the prepared medium mixture at a temperature ranging 75-110°C for 15-40 minutes; and

(iv) cooling the heat-treated medium mixture to a temperature ranging 35-40°C;

(b) inoculating lactic acid strain bacteria onto the mushroom ingredients-containing medium;

(c) culturing the strain-inoculated medium; and

(d) aging the cultured medium.

Claim 21 (new): The method according to claim 20, wherein the mushroom ingredients in (i) are obtained from *Ganderma lucidum* extract.

Claim 22 (new): The method according to claim 20, wherein the medium mixture in (ii) consists of 0.1-10% by weight of mushroom ingredients, 1-50% by weight of defatted milk, 0.1-20% by weight of sugar and the balance of purified water.

Claim 23 (new): A method for preparing lactic acid fermented solution of mushroom comprising:

- (a) preparing a mushroom ingredients-containing medium comprising the sub-steps of
- (i) obtaining mushroom ingredients from fruit bodies of mycelia of *Lentinus edodes*, *Pleurotus osteratus* and *Ganoderma lucidum*. by grinding or extracting;
  - (ii) preparing a medium mixture including the mushroom ingredients;
  - (iii) heat-treating the prepared medium mixture at a temperature ranging 75-110°C for 15-40 minutes; and
  - (iv) cooling the heat-treated medium mixture to a temperature ranging 35-40°C;
- (b) inoculating lactic acid strain bacteria onto the mushroom ingredients-containing medium;
- (c) culturing the strain-inoculated medium; and
- (d) aging the cultured medium.

Claim 24 (new): The method according to claim 23, wherein the medium mixture in (ii) consists of 0.1-10% by weight of mushroom ingredients, 1-50% by weight of defatted milk, 0.1-20% by weight of sugar and the balance of purified water.

Claim 25 (new): A lactic acid fermented solution of mushroom comprising effective ingredients for dropping blood sugar level produced by fermenting a mushroom ingredients-containing medium with lactic acid bacteria, in which the mushroom ingredients are obtained from *Ganoderma lucidum* extract.

Claim 26 (new): A lactic acid fermented solution of mushroom comprising effective ingredients for dropping the formation of peroxidized lipid in serum produced by fermenting a mushroom ingredients-containing medium with lactic acid bacteria, in which the mushroom

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ingredients are obtained from a mixture of *Lenitnus edodes*, *Pleurotus osteratus* and *Ganderma lucidum*.